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SEC. 9. No person suffering from tuberculosis, ophthalmia, or any infectious or contagious disease, externally visible or not, or any skin disease, shall be employed in or about any part of a restaurant or its kitchen, or handle any foodstuffs or products used therein.

SEC. 10. No person or employee shall expectorate or discharge from the human body, or any organ thereof, or in any method whatever, upon the walls, floors, or equipment of any such restaurant or kitchen thereof, nor upon any product or material that may be upon the premises.

SEC. 11. No employee in any way connected with the handling, cooking, or preparing of any foodstuffs or products in any restaurant or kitchen thereof shall engage at work or his particular duty following a visit to a water-closet, urinal, or toilet room to relieve a call of nature without first thoroughly cleansing his or her hands.

SEC. 12. All restaurants shall provide, in places where foodstuffs are kept, prepared, cooked, or served to customers, full protection from dust, dirt, flies, and vermin by glass cases, wire screens, and other modern methods, and shall cause this abatement and destruction of vermin and flies wherever found.

SEC. 13. All restaurants shall be equipped with covered metallic cans for retaining and keeping their garbage and waste in a sanitary manner, which shall be kept in such place and manner as will preclude nuisance and contamination of the kitchen and such rooms from odors and from all possibilities therefrom, and when necessary shall use disinfectants.

SEC. 14. All restaurant kitchens shall be provided with a storeroom or suitable place for the sanitary keeping of food and foodstuffs, and all refrigerators shall be thoroughly cleaned in all parts and drained in a sanitary manner, but no refrigerator shall drain by direct communication with any sewer drain.

SEC. 15. All sweeping, dusting, and cleaning shall be done combined with sprinkling or other methods and by moist cloths to allay the dust, and during such sweeping, dusting, and cleaning all foodstuffs shall be protected by covering or otherwise from contamination thereby.

SEC. 16. Restaurants, kitchens, and other rooms connected therewith shall be provided with ample facilities for washing and cleaning all eating and cooking utensils and with a proper supply of hot and cold water, and no eating or drinking utensil soiled by use shall be used in the serving of food or foodstuffs in any manner without first being properly cleaned.

SEC. 17. All restaurants and their kitchens must be kept clean and wholesome at all times, and precautions taken to prevent nuisance from the dissemination of odors and smells arising from the creating, keeping, or handling of garbage, and all odors, vapors, smells, smoke from cooking must be disposed of, and, if necessary, by air shafts, fans, forced air, or other modern and approved methods.

SEC. 18. Violations of these regulations shall be punished as provided by law. [Regulation, board of health, adopted May, 1911.]

MILK—REGULATION OF THE PRODUCTION, CARE, AND SALE.

Be it resolved by the board of health of the city of Cincinnati, county of Hamilton, and State of Ohio, That it is hereby ordered that the use of uncovered milking pails be, and the same is hereby, declared unlawful.

And it is further ordered that the use of such uncovered milking pails be punishable and punished according to law. [Regulation, board of health, adopted May 10, 1911.]

All milk showing a perceptible sediment in the receptacle in which the same is contained shall, by the health officer or his assistants or inspectors, be confiscated or denatured. [Regulation, board of health, adopted Nov. 30, 1910.]

MEAT—REGULATION OF THE SALE OF.

SEC. 1. No person or persons shall sell, deliver, or offer for sale, or otherwise dispose of for human food within the city of Cincinnati any meat or meat products of any cattle, calf, sheep, goat, or swine, without a permit so to do from the board of health of the city of Cincinnati. Such permit shall be furnished gratuitously to applicants on condition that all the laws, ordinances, and regulations concerning slaughtering houses, the slaughtering of food-producing animals, the inspection of meat and meat products, the manufacturing and processing of meat or meat food products, and the sale thereof, be strictly complied with; and such permit shall be revoked by the board of health for violation of any of the above conditions.

SEC. 2. Any violation of the above regulation shall be punished according to law. [Regulation, board of health, adopted Feb. 1, 1911.]